parsonage grill

porthilly rock oysters

4.25 each

champagne 1660

tanqueray gin, limoncello, sugar & champagne 16.95

classic martinis

vodka or gin, dry or dirty, olive or twist
16.95

sunday roast

12 noon – 3pm

sirloin of beef
served with yorkshire pudding, roast potatoes & seasonal vegetables
32.00

afternoon tea

served
12 noon – 5pm
daily

starters

ham hock & split red lentil soup 13.50

house cured salmon, beetroot, lemon & dill creme fraiche 16.50

guinea fowl & foie gras, red onion chutney, sourdough toast 16.50

twice baked goats cheese & thyme souffle 14.00

salad of castelfranco, celery, plum, walnut, soft cheese vg 13.00

handpicked white crab, avocado, chicory & fennel salad 20.00

steak tartare 17.95

smoked cod's roe pate, crostini & radishes 13.95

mains

rabbit & tarragon pie, rosemary carrots, tenderstem broccoli 27.00

classic caesar salad, grilled king prawns 27.50

chicken schnitzel, capers, anchovies, fried egg, creamed potatoes 26.50

roasted celeriac, chestnut puree, crispy shallots, apple & watercress vg 24.50

lamb cutlets, dauphinoise potatoes, carrots, curly kale 36.00
please allow additional time as our lamb cutlets are cooked to order

wild mushroom risotto 26.50

fillet of cod, girolles, new potatoes, lobster beurre blanc 36.00

confit duck leg, boulangere potatoes & braised red cabbage 33.00

9oz hereford ribeye steak, bone marrow, chips, red wine sauce 42.00

glass of cremant
12.50

pike room

intimate private dining for up to 16 guests

enquire with our team today

sides

chips 5.95

creamed potatoes 5.50

leaf salad 5.50

tenderstem broccoli 5.95

rosemary carrots 5.50

sourdough bread & butter 5.95

christmas party menu

served 23rd November to 21st December

£95 per person

enquire with our team

a discretionary 15% service charge will be added to your bill.
all service charges and tips go to our team. we cannot guarantee the total absence of allergens, please inform us if you have a food allergy or intolerance.